

PARK CHINOIS  
PRESENTS

# AFFAIRE DORÉ

NEW YEAR'S EVE 2024



# NEW YEAR'S EVE

THE MAIN EVENT MENU

## TO START

Chef's Selection of Supreme Steamed Dim Sum

Crispy Soft Shell Crab, Kumquat Sauce

Taste of Duck de Chine

Gold Oscietra Caviar and Duck | Winter Truffle and Duck Tart

Crispy Bean Curd and Duck

## MAIN

Japanese A5 Wagyu Beef, Asparagus, King Soya Sauce

Steamed Chilean Sea Bass, Black Bean Sauce

Langoustine Koshihikari Rice

## DESSERT

Gilded Indulgence

Dark Chocolate Mousse, Mandarin Jelly,

Chinese Almond Praline, Candied Mandarin Sponge



**SALON DE CHINE** — FROM **£310** PER GUEST

**CLUB CHINOIS** — FROM **£445** PER GUEST

NEW YEAR'S EVE MENU MUST BE ORDERED BY THE 20<sup>TH</sup> OF DECEMBER.  
PLEASE NOTE THAT ANY DIETARY REQUIREMENTS WILL NEED TO BE RECEIVED NO LATER  
THAN DECEMBER 20<sup>TH</sup> - ANY LAST-MINUTE DIETARY REQUESTS WILL BE SUBJECT TO AVAILABILITY  
AND AT THE DISCRETION OF OUR KITCHEN.

# NEW YEAR'S EVE

THE MAIN EVENT VEGETARIAN MENU

## TO START

Chef's Selection of Supreme Vegetarian Dim Sum

Crispy Bean Curd Roll, Yellow Bean Sauce

Taste of Chinois

Seasonal Vegetables, Mung Bean Sauce

Truffle Tartelette | Rice cake, Plant-Based Caviar

## MAIN

Seitan Stuffed Aubergine, Spicy Bean Sauce

Braised Pied Bleu and Porcini Mushroom, Pak Choi

Koshihikari Rice with Winter Truffle,  
Grilled Shiitake Mushroom, Garlic

## DESSERT

Gilded Indulgence

Dark Chocolate Mousse, Mandarin Jelly,  
Chinese Almond Praline, Candied Mandarin Sponge



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# EARLY DINING

## MENU

### TO START

Chef's Selection of Steamed Dim Sum

Duck de Chine

Served with Pancakes, Baby Cucumber,  
Spring Onion & Duck Sauce

### MAIN

Stir-Fried Chilean Wagyu Bavette, Ginger Sauce

Grilled Black Cod, Artichoke, Shacha Sauce

Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed <sup>PB</sup>

Yangzhou Fried Rice, Corn-Fed Chicken  
& King Prawn, Edamame

### DESSERT

Gilded Indulgence

Dark Chocolate Mousse, Mandarin Jelly,  
Chinese Almond Praline, Candied Mandarin Sponge



— **£200** PER GUEST

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# EARLY DINING

## VEGETARIAN MENU

### TO START

Chef's Selection of Vegetarian Dim Sum <sup>V</sup>

Szechuan Vegetable Dumpling <sup>PB</sup>

Peking-Style Crispy Bean Curd Puff <sup>PB</sup>

Served with Pancakes, Cucumber, Spring Onion  
& Soya Bean Sauce

### MAIN

Hakka Paneer, Vegetables, Seasonal Peppers <sup>V</sup>

Braised Bean Curd, Boletus, Mushroom, Fu Yee Sauce <sup>PB</sup>

Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed <sup>PB</sup>

Seasonal Black Truffle Noodles <sup>PB</sup>

### DESSERT

Gilded Indulgence

Dark Chocolate Mousse, Mandarin Jelly,  
Chinese Almond Praline, Candied Mandarin Sponge



— **£200** PER GUEST

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BOOKINGS: [RESERVATIONS@PARKCHINOIS.COM](mailto:RESERVATIONS@PARKCHINOIS.COM)  
PRIVATE DINING & MAGNUM TABLES: [EVENTS@PARKCHINOIS.COM](mailto:EVENTS@PARKCHINOIS.COM)